

# Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **40.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (59.3%)	80 %	5
Grain	Płatki owsiane	0.25 kg (9.3%)	85 %	3
Grain	Strzegom Wiedeński	0.3 kg (11.1%)	79 %	10
Grain	red crystal	0.2 kg (7.4%)	70 %	400
Grain	Jęczmień palony Weyermann	0.25 kg (9.3%)	55 %	1400
Grain	Coffee Malt - castle malt	0.1 kg (3.7%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.1 %
Boil	Lubelski	15 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	chlodnica	1 g	Boil	18 min
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